


TASTING NOTES:

Pineapple | Citrus | Mango

TALKING POINTS:

- Similar to American IPA yet with less bitterness, a fuller mouthfeel, and hazier appearance.

PAIRINGS:

- Mango & Avocado Salad w/ Citrus Vinagrette
- Cashew Mango Grilled Chicken

STATS	
ABV:	6.8%
IBU:	68.5
OG:	14.8 Plato
FG:	2.5 Plato
GLUTEN:	76ppm
SRM:	17.5

ABV (alcohol by volume)
 IBU (international bitterness units)
 OG (original gravity)
 FG (final gravity)

STORY:

This style is known for an immense level of hop flavor and aroma supported by a smooth, creamy mouthfeel. Hop character is commonly achieved through the addition of hops during active fermentation which promotes the intermingle of hop compounds and yeast metabolism.


YEAST:

WLP067 Coastal Haze Ale Blend


HOPS:

Warrior – Boil 60min. (14 IBUs)
 Citra – Boil 5min. (9IBUs)
 Mosaic – Boil 5min. (9 IBUs)
 Citra – Whirlpool 20min. (13 IBUs)
 Mosaic – Whirlpool 20min. (13 IBUs)
 Citra – Dry Hop Day 3
 Mosaic – Dry Hop Day 3


MALT:

Pale Malt (83%)
 Flaked Oats (7%)
 Flaked Wheat (7%)
 Carapils (3%)


OTHER:

Servomyces
 Clarity Ferm